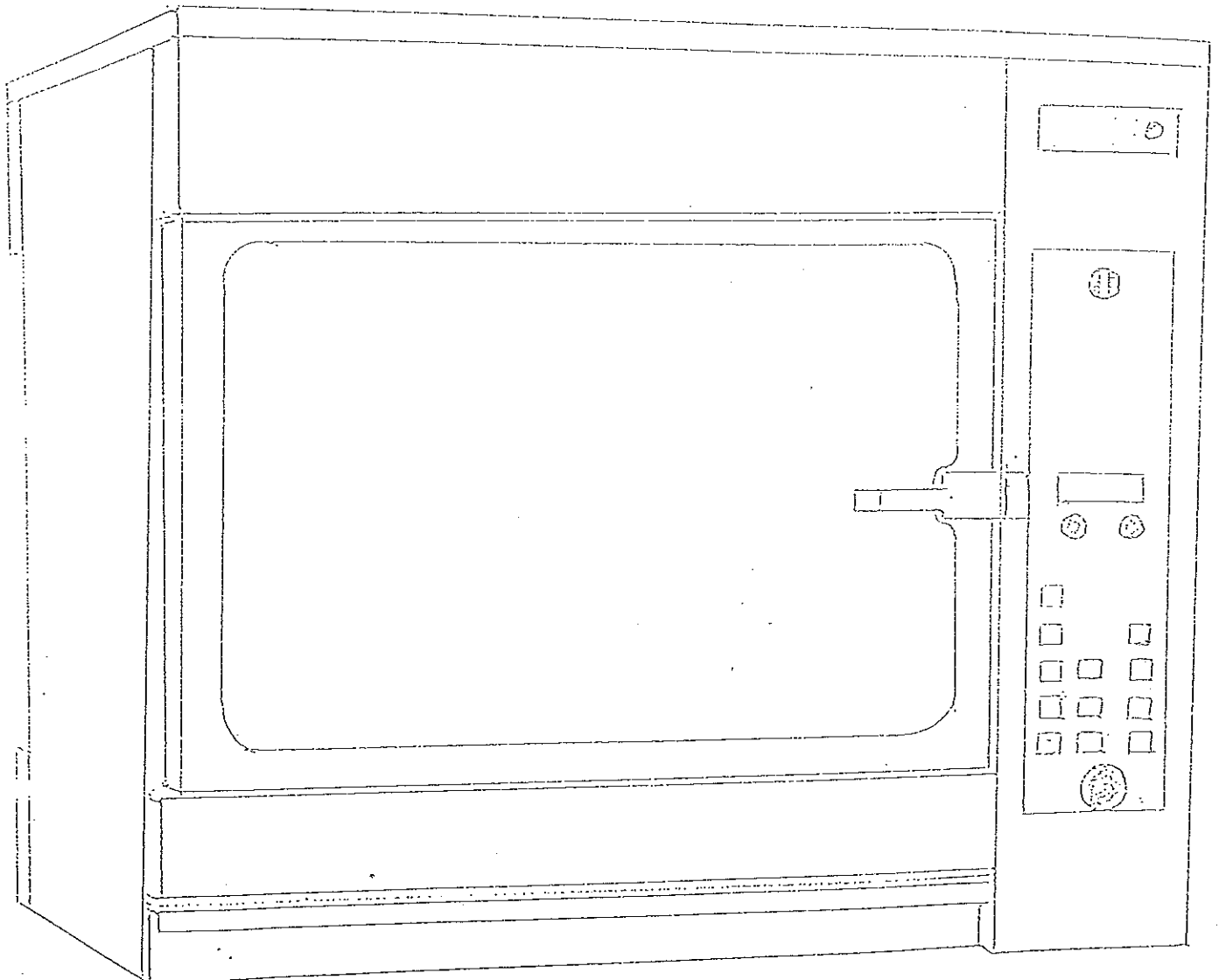


**Southern
PRIDE**
ROASTING OVENS/BARBECUE PITS

MODEL BMJ-15-E-S
BARBECUE ROTISSERIE

INSTRUCTION MANUAL



5008 Meadowland Parkway

SOUTHERN PRIDE — ~~Route 2 Box 21A~~ — Marion, Illinois 62959 — (618) 997-9
Fax (618) 993-5960 Service/Parts (618) 997-9340

* * * WELCOME TO SOUTHERN PRIDE * * *

The SOUTHERN PRIDE Model BHJ-15-E Roasting Oven you have chosen is a fully automatic and versatile appliance. Your oven is the result of the highest quality engineering and construction, tested and inspected under rigid quality control standards.

Please take the time to read this Instruction Manual carefully prior to installation and operation. Remember the proper installation, operation, and cleaning are essential for your trouble free and safe operation.

KEEP THIS MANUAL FOR REFERENCE

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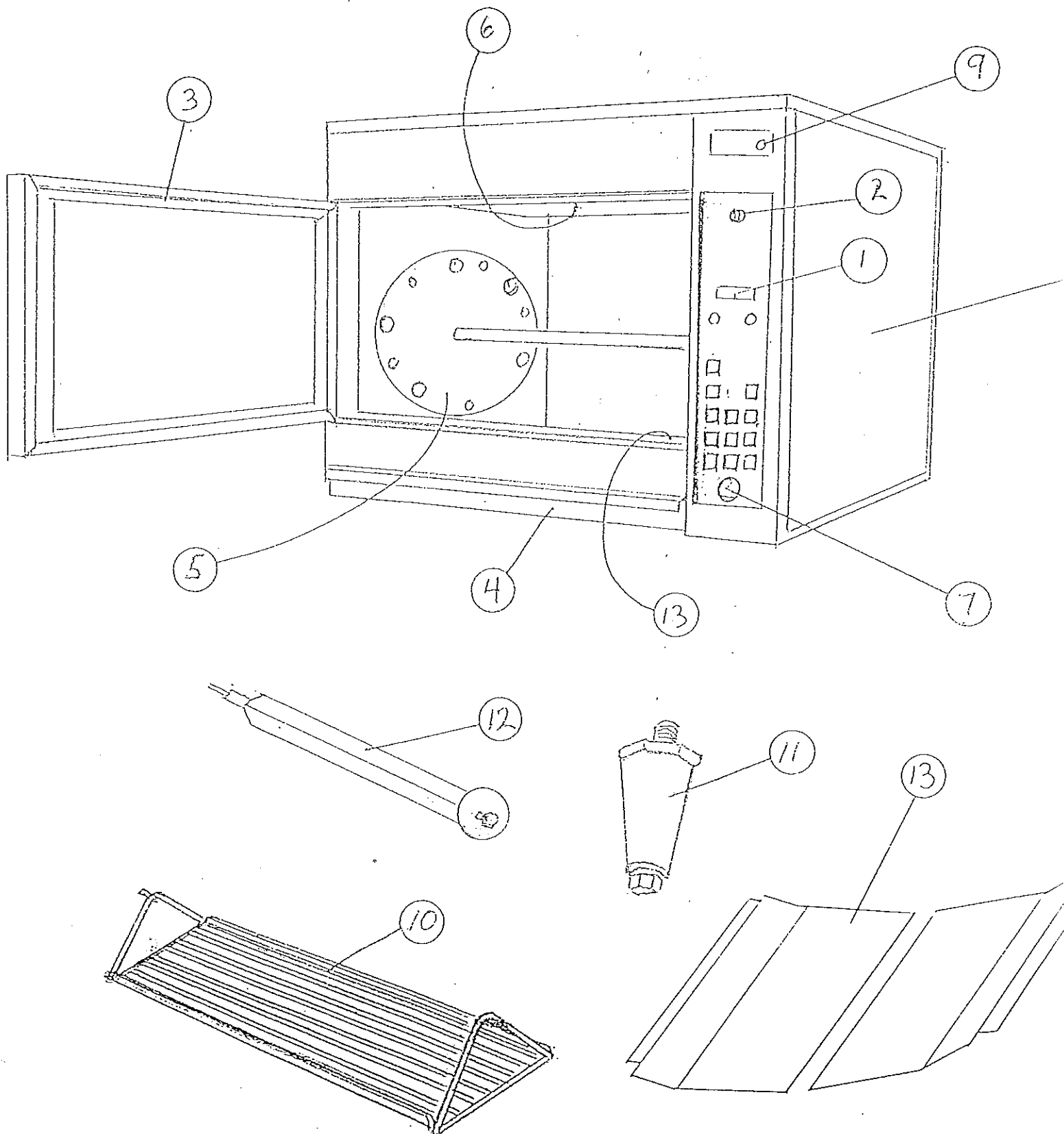
DISCLAIMER: No information contained within this Instruction Manual is intended to extend any warranty or representation expressed or implied. Oven design or construction subject to change without notice.

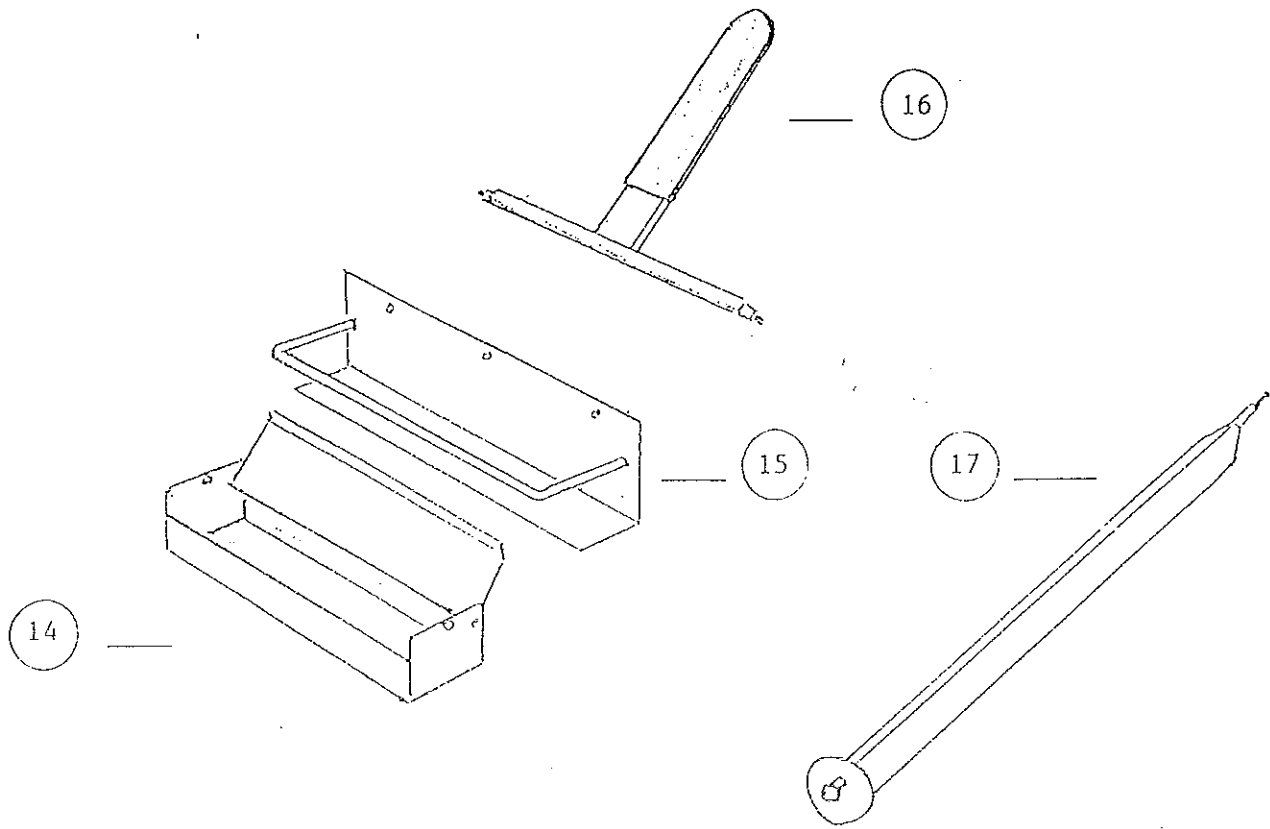
SAFETY INFORMATION

1. Be sure all untrained employees, who may operate this oven, are instructed on the proper operation and safety information prior to working with the oven.
2. Oven surfaces are HOT when oven is in operation. Proper utensils and protective gear should be used with this appliance.
3. Oven cleaners can be HAZARDOUS. Read and follow all labeled instructions.
4. The frame of the oven MUST be electrically grounded at all times. See "Electrical Instructions" in this manual. FAILURE TO GROUND THIS UNIT MAY RESULT IN AN ELECTRICAL SHOCK.
5. Do not remove the service compartment access panel unless power to the oven is DISCONNECTED.
6. Do not allow unqualified personnel to perform service work. To do so, will VOID WARRANTY and could be hazardous.
7. CAUTION: Ashes removed from ovens equipped with smoker should be extinguished immediately with water.
8. Daily cleaning is extremely important to insure FIRE SAFETY and FOOD SAFETY.

OVEN CONTROLS & FEATURES

1. Oven Control Thermostat-Programmable control to set Cook Time and temperatures.
2. Power Switch (red lamp) - Operates the rotisserie and heating element.
3. Oven Door - Pull latch handle to open.
4. Drip Pan - Empty drippings after each cooking.
5. Rotisserie Wheel - Standard wheels accommodate Wire Food Racks and Chicken Spits.
6. Element & Fan Cover - Removable for cleaning. Cover MUST be in place when operating oven.
7. Rotisserie Advance - Advances wheels for ease of loading and unloading.
8. Service Panel - Access to the mechanical and electrical systems for service. Always disconnect power to the oven prior to opening.
9. Smoker Switch (optional) - Operates Smoking Element inside oven.
10. Food Rack - Five hanger racks.
11. Oven Legs - Four inch adjustable legs for table top installation.
12. Spit - Standard 5 Chicken Spits.
13. Floor Inserts - Floor Inserts MUST be in place for proper operation.

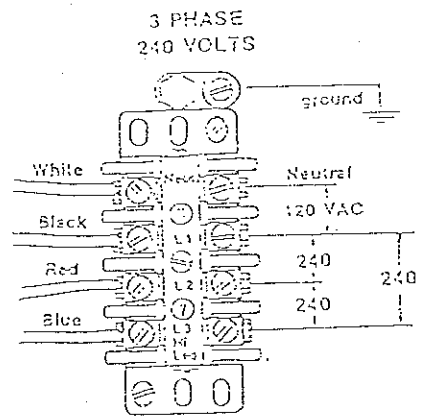
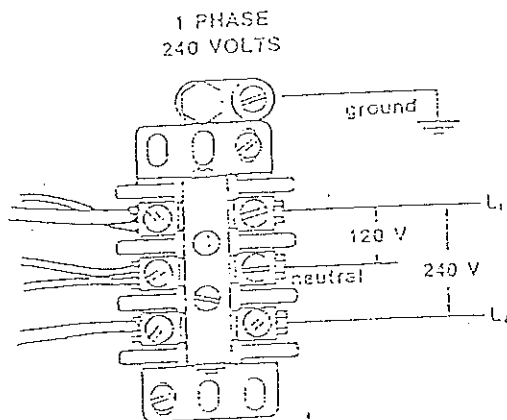
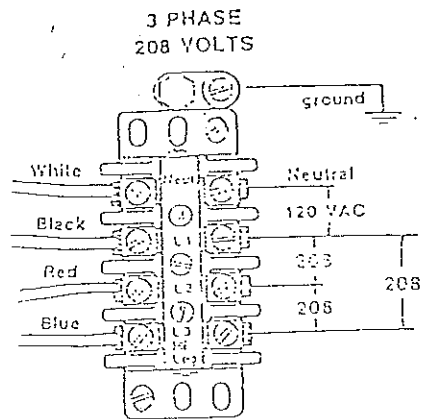
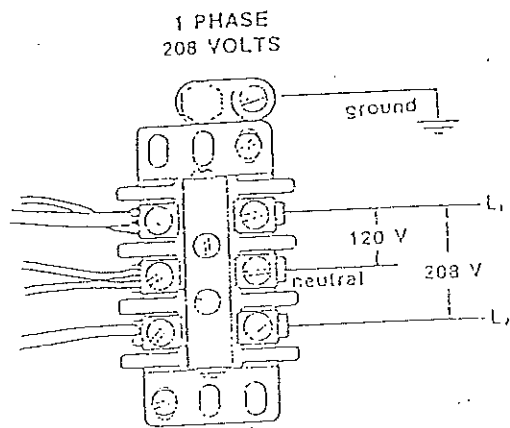




OPTIONAL FEATURES :

- 14. Smoker Chip Tray - Container to hold wood chips for smoking.
- 15. Smoker Chip Tray Holder - Supports Chip tray. Removable for cleaning.
- 16. Chip Tray Tongs - Tool for handling Chip tray when hot.
- 17. EXTRA set of chicken Spits - 5 included.

INSTALLATION INSTRUCTIONS



ELECTRICAL -

120/208 Volts AC or 120/240 Volts AC, 60 Hz
SINGLE PHASE, 50 AMP Wiring required.

or 120/208 Volts AC or 120/240 Volts AC, 60 Hz 3 PHASE
w/neutral 50 AMP Wiring required.

CHECK NAMEPLATE FOR PROPER VOLTAGE

WARNING:

CHASSIS MUST BE GROUNDED TO PREVENT POSSIBLE SHOCK HAZARD.

WARRANTY IS VOID IF UNIT IS CONNECTED TO ANY VOLTAGE OTHER THAN SPECIFIED ABOVE.

1. Electrician must provide 8 AWG stranded four wire cable and plug for hook up.
2. Power MUST be OFF during installation.
3. Electrical service is provided at the Terminal Block located inside the lower portion of the Service Compartment on the right side.
4. After connecting the proper electrical service, test the voltage at the Terminal Block with a voltmeter.
5. Replace the Service Panel and turn the Power ON.

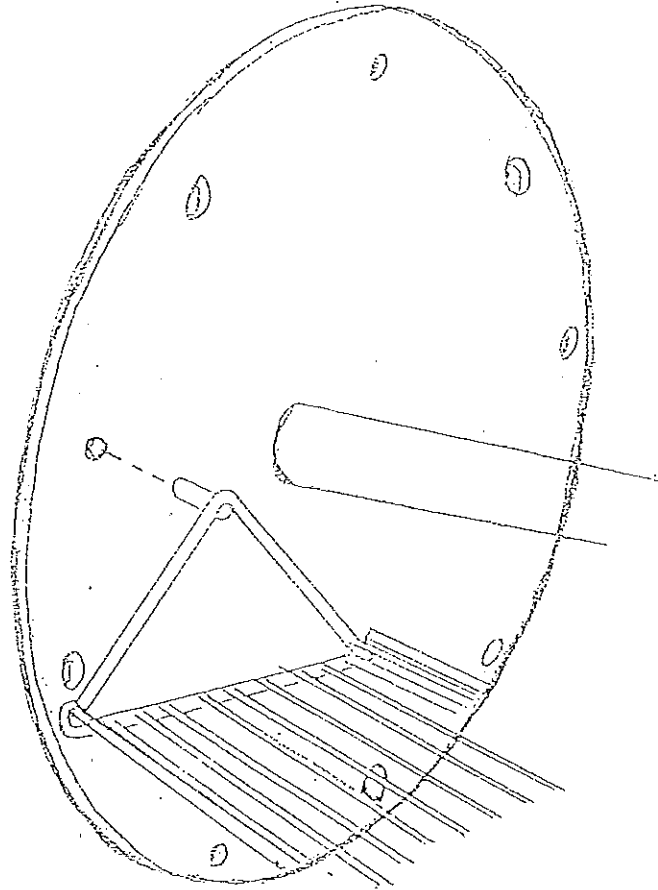
OPERATING INSTRUCTIONS

LOADING PRODUCT

The BMJ-15-E Barbecue Rotisserie is equipped with five wire shelves and five chicken spits.

RACKS:

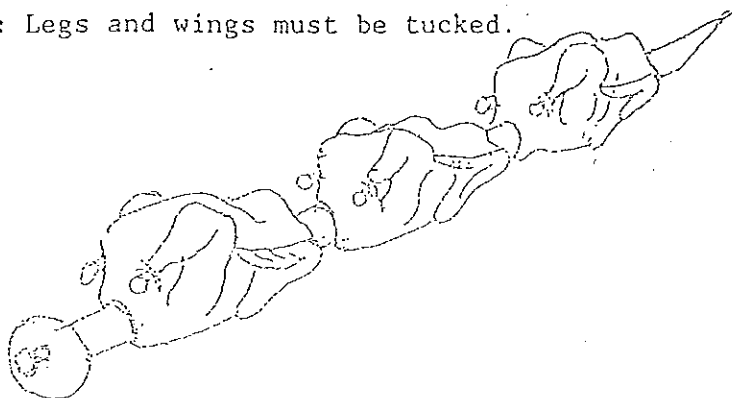
1. Hang wire Food Rack by inserting the nonslotted stem into the LEFT Rotisserie Wheel Bushing as shown. Then insert the slotted stem into the right Wheel until the Wheel Bushing drops into the slot and cannot move left or right.
2. Load food so that the rack will sit as close to level as possible.
3. DO NOT allow the meat to overhang the racks. Tie any portion of the product that may extend beyond the edge of the rack or move while cooking.
4. To advance to the next rack, press the Rotisserie Advance Switch.
5. Always check product clearances to the cabinet and other racks by allowing the Rotisserie to make one complete revolution.



SPITS :

Chickens must be skewered properly to insure troublefree cooking. Refer to the sketches below.

NOTE: Legs and wings must be tucked.

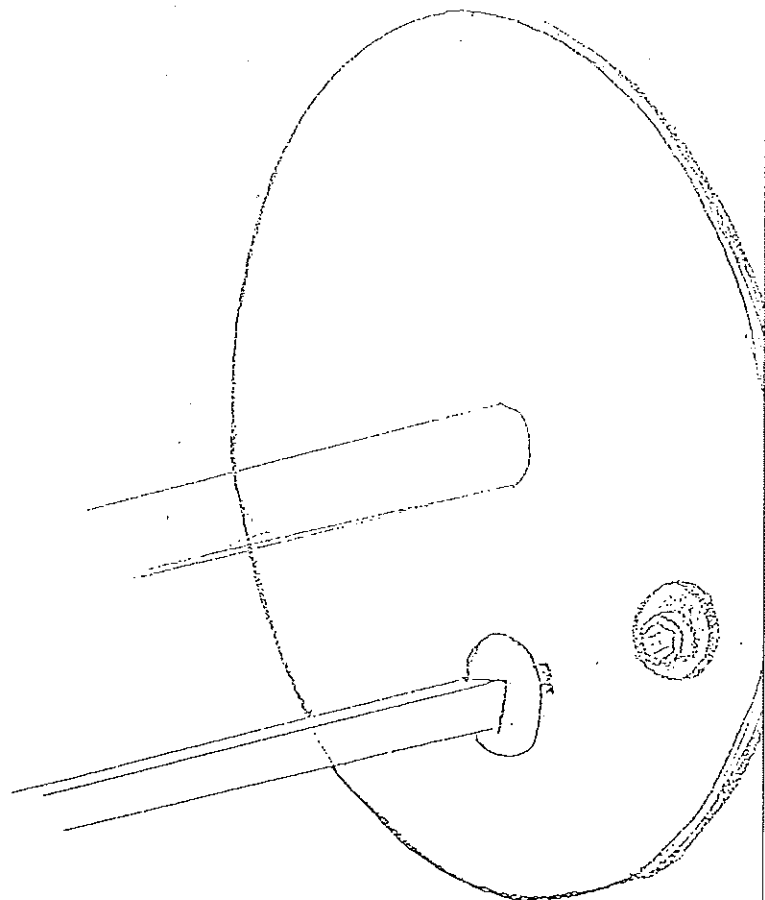


NOTE:

Load spits as shown.

Load spits by inserting the straight end of the spit into the left Rotisserie Wheel. Then slide the spit into the Hex Socket on the right Wheel. Check to make sure the spit does not move left and right. The spit should ride on the small diameter of the spit when it is properly loaded.

Always check product clearances to the cabinet by watching the meat make one complete revolution.



1. Turn the Power Switch ON.
2. How to program the Oven Control:

- A. Touch the START/STOP button, CYCLE ON light must be flashing to program.
- B. Press PROG ADV.
PREHEAT TEMP – Always Program to OFF.
- C. Press PROG ADV.
COOK TEMP – Set a cooking temperature by pressing the UP and DOWN arrows.
- D. Press PROG ADV.
COOK TIME – Choose a cooking time, (or set on OFF). If the COOK TIME is set on OFF, the oven will maintain the COOK TEMP indefinitely.
- E. Press PROG ADV.
HOLD TEMP – Set a holding temperature, (or OFF). If HOLD TEMP is OFF, an alarm will sound when the COOK TIME has elapsed.

The control is now programmed.

3. How to start the cooking cycle.

With meat loaded, push and hold the START/STOP button in. Display should flash STOP. will reset the program to the beginning. Then touch the START/STOP button one time.

4. How to Pre-Heat:

Follow Step 3 to start the cooking cycle and allow the oven to reach the Set Cooking Temperature. Load product – then repeat Step 3.

5. When cooking is completed, dispose of the grease drippings in the Drip Pan. NEVER put grease drippings into sink or floor drains.

CLEANING INSTRUCTIONS

Oven should be cleaned daily to remove any grease or carbon deposits. Poor cleaning habits can be both a food and fire hazard.

Mild dish detergents will remove most of the grease on all the surfaces of the oven. For areas with build up that cannot be removed with soapy water, use conventional oven cleaners.

CAUTION: Always wear protective clothing and eyewear when using oven cleaners. Read labeled directions and warnings.

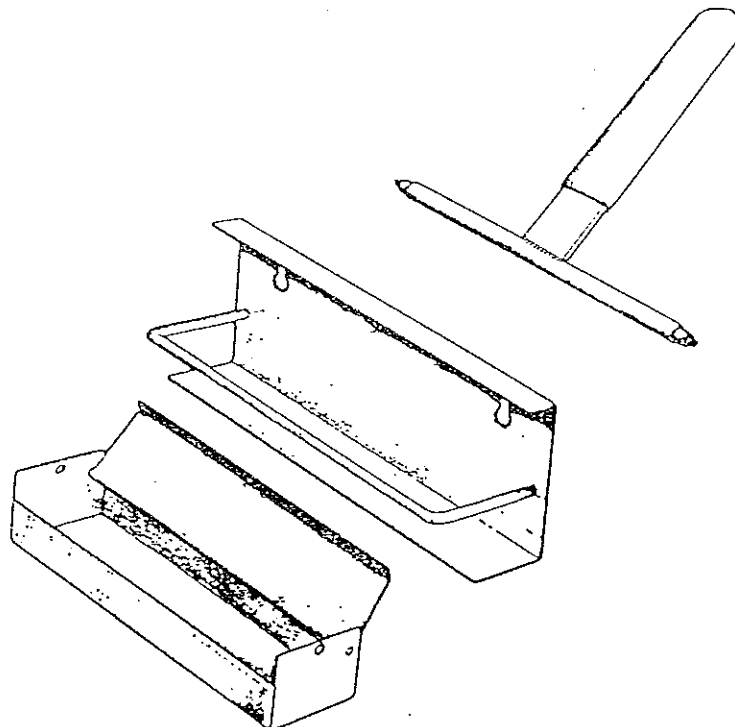
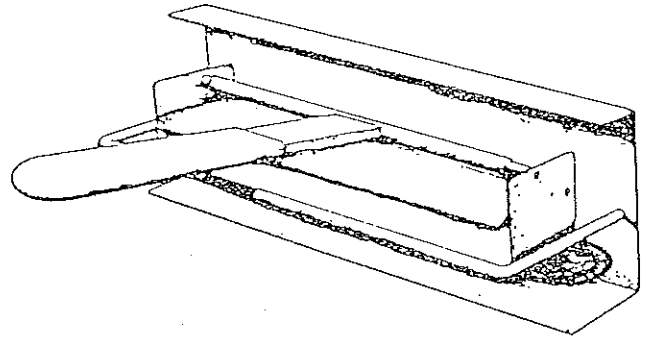
NOTE: The area above heating element cover on the top of the inside can be cleaned by removing the element cover. Remove four wing nuts. After cleaning **COVER MUST BE INSTALLED BEFORE OPERATING OVEN.**

Clean the outside of the oven with commercial stainless steel cleaners and polishes. **NEVER** use any abrasive scrub pads on the outside of the oven.

SMOKING PRODUCT:

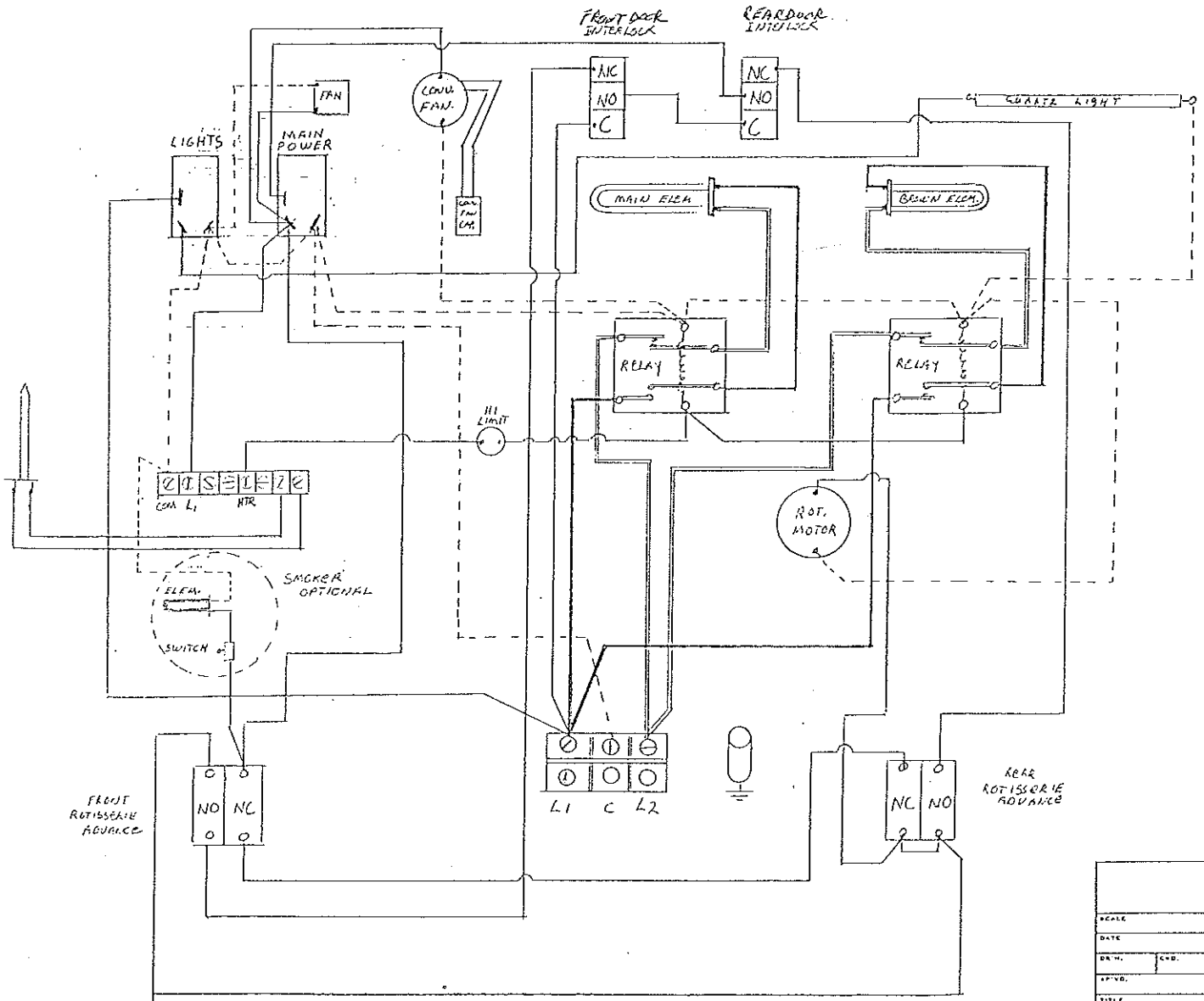
If your oven is so equipped, the Smoker Tray and heater is inside the lower-right-front corner of the cooking chamber. The flavor and amount of smoke generated can vary with the type and amount of hardwood chips used.

1. Load the Smoker Chip Tray with chips while the oven is cold. CAUTION, Chip Tray should always be handled with the Tongs provided when HOT.
2. Insert the removable Tray Holder into the two pins as shown.
3. Place the Chip Tray full of wood chips into the Holder. Tray should sit flat on the electric heater. THE LID OF THE CHIP TRAY MUST BE CLOSED. Remove tongs from chip tray.
4. Turn the Smoker Switch ON.
5. When smoking is completed, remove the Chip Tray with the Tongs. Immediately cool the Tray and extinguish any hot coals with water.



WIRING DIAGRAM

BMJ-15-E-S
 N.C.C. Cook & Hold Control
 Double Door
 120-240 V Single Phase
 or
 120-208 V Single Phase



SCALE	
DATE	
DR. W.	REV.
APPROV.	
TITLE	
BMJ-15-E-S WIRING	

1 YEAR LIMITED WARRANTY

90 DAY LABOR WARRANTY (PRE AUTHORIZED)

Southern Pride guarantees all new equipment of its manufacture to be free of defects in material and factory workmanship for a period of one year provided that the equipment is installed in the Continental United States, Alaska, or Hawaii and operated according to the Owner's Manual while located at the original address of installation, the warranty registration card has been completed and returned to the factory within fifteen (15) days after installation and a start-up has been performed by an authorized service agent. The drive train components are warranted for two years.

Southern Pride's obligation under this warranty is limited to one of the following options with the option applicable to be selected by Southern Pride at the sole discretion of Southern Pride.

1. Owner to return part, freight PREPAID, Southern Pride to repair at own expense if defective, and ship part back to owner freight collect.
2. Southern Pride to furnish replacement part, freight collect, without requesting return of the defective part.
3. Southern Pride to furnish replacement part, freight collect, in exchange for return of the defective part, freight collect.

Under certain circumstances Southern Pride will reimburse owner for limited labor costs in replacing parts during a period of not more than ninety (90) days after installation, (provided that work is prior authorized and confirmed by Southern Pride's Service Manager.)

Because Southern Pride does not and cannot control the owner's installation, use and maintenance of equipment manufactured by Southern Pride this warranty does not cover: any equipment installed improperly; any equipment calibrated after start-up and acceptance; any component disassembled in the field; damage due to improper cleaning, i.e. burner (hosing or "watering down" machines will cause electrical failures not covered by warranty); blown fuses, light bulbs, gaskets and accessory components not installed or manufactured by Southern Pride. Shipping damage must be reported to the carrier and is not covered under this warranty.

Southern Pride will not be liable for damage as a result of improper installation, misuse, abuse, alteration of original design, incorrect voltage, unauthorized service, or breakage of fragile items, Southern Pride will not be liable for any loss or consequential damage or expense accruing directly or indirectly from the use of equipment covered by this warranty including any production or product losses or other damages which may occur as a result of equipment malfunction or failure. This warranty does not cover cooking performance, which is a function of food types, textures, temperatures and other variables chosen by the owner and over which Southern Pride has no control. The effect of corrosion, fire and normal wear on the equipment or component parts is not covered by this warranty. This warranty does not apply to damage caused by accident or to damage caused by the negligence of the owner and the employees of the owner or to damage caused by lightning generated electrical current or any other Act of God whatsoever. This warranty does not apply to any equipment bearing a serial number which has been tampered with or altered.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including any implied warranty or merchantability or fitness for a particular purpose, each of which is hereby expressly disclaimed, the remedies described above are exclusive and in no event shall Southern Pride be liable for special, consequential or incidental damages for the breach or delay in performance of warranty.

TERMS AND CONDITIONS

For purposes of definition and interpretation, the term "Seller" as used herein refers to Southern Pride and the term "Buyer" refers to the originator of a specific purchase order to Southern Pride.

Possession of a price list does not necessarily constitute an offer to sell by Southern Pride. Prices and specifications are subject to change without notice. All items will be invoiced at prices in effect at time of shipment. Equipment prices do not include federal, state, city or local taxes which may apply and all sales are subject thereto. No order, whether written or oral, shall result in a contract, unless it is accepted and acknowledged in writing by Seller at Seller's office in Marion, Illinois.

Shipping weights are approximate and all prices are quoted F.O.B. Marion, Illinois. All "common carrier" shipped equipment shall be domestic crated; all others shall be uncrated and subject to delivery charge per zone chart. Any equipment held for shipment upon Buyer's request beyond the delivery date specified on original purchase order will be due and payable within terms and will result in storage charges.

Delivery estimates are figured from date written orders are received and accepted by Seller. Seller will meet Buyer's delivery request as nearly as possible but does not guarantee shipment nor delivery on any particular date. Seller reserves right to ship merchandise via any responsible carrier. Seller's responsibility ceases upon acceptance by carrier. Buyer is expected to examine contents of shipments and immediately report any damage to carrier authorities.

Payment terms shall be 30% deposit with order; balance prior to delivery unless otherwise agreed in writing by Seller. Returns of any merchandise may not be made without Seller's written approval, prior to return. Seller shall impose a 20% restocking charge for handling of any returns. All cancellations must be in writing. Cancellations are also subject to a 20% fee.

MODEL BMJ-15-E
REPLACEMENT PARTS LIST

*Marked out parts
are no longer
available from
Southern Aride.*

PART NUMBER

DESCRIPTION

0439	3/4" Rotisserie Shaft
1080C	Red Power Switch
1010	Terminal Block
1028	Cooling Fan
1040	1/10 H. O. Convention Fan Motor
1044	Hi Limit Thermostat
1045-1	Contactator
1048	240 Volt Heating Element
1048-1	208 Volt Heating Element
1049	Smoker Element
1055	On-Off Toggle Switch (Smoker Switch)
1078	C Face Rotisserie Motor
1098	Thermocouple
1096	400° Digital Control
1256	Gray Silicone Door Gasket
2402 24225	8" Blower Wheel
2423	Steam Pan (drip pan)
2438	Door Latch
2443	4" Adjustable Legs
2460	Rotisserie Gearbox
5172	Chip Tray Mounting Bracket
5173	Wood Chip Tray
5174	Chip Tray Holder
5175	Chip Tray Handles
6044	Stainless Steel Chicken Spits
6045	Rotisserie Wheel

Southern PRIDE

ROASTING OVENS/BARBECUE PITS

BMJ-15-E CHICKEN ROTISSERIE

ROASTING CHART

(ALWAYS LOAD 3 CHICKENS PER SPIT)

SUGGESTED SETTINGS:

NO. OF CHICKENS	COOK TEMP.	COOK TIME	
3	380	40	
6	380°	40	
9	380°	40	
12	380°	50	
15	385°	50	

THIS CHART WAS DEVELOPED ROASTING 2.75 POUND CHICKENS AND PRE-HEATING THE ROTISSERIE. USE IT AS A GUIDE TO DEVELOP YOUR OWN CHART.

* VARIABLES ARE: CHICKEN WEIGHT, RAW CHICKEN TEMPERATURE AND THE AMOUNT OF TIME THE ROTISSERIE DOOR IS OPEN DURING LOADING. WHICH SHOULD BE KEPT AT A MINIMUM.

** VENT ON TOP REAR OF OVEN MUST BE COMPLETELY OPEN.